

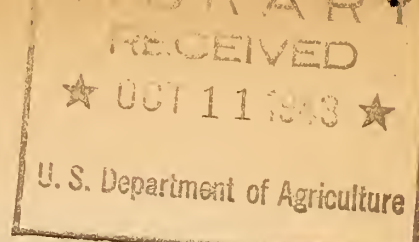
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Have a Care for Your Pressure Canner



Broadcast by Ruth Van Deman, Bureau of Human Nutrition and Home Economics, and Wallace Kadderly, Radio Service, in the Department of Agriculture's portion of the National Farm and Home Hour, Tuesday, October 5, 1943, over stations associated with the Blue Network.

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WALLACE KADDERLY: Now, that information about steam pressure canners — news about changes in the rationing program for new canners....and Ruth, I believe you're ready to announce a new folder on the care of old pressure canners.

RUTH VAN DEMAN: Yes, but the new comes before the old. You lead on.

KADDERLY: Briefly my news is this. The production of steam pressure canners has now reached a point where the War Food Administration can relax some of the regulations on buying a new one. You still have to have a purchase certificate, authorized by the local County Farm Rationing Committee, or its counterpart in a city. But two stipulations are now withdrawn. No longer does every new pressure canner have to be earmarked for group use. You can now buy a pressure canner for individual home use. And once you apply for and get the certificate of purchase, you can buy a pressure canner wherever you see one on sale. Under the old plan you had to locate the canner first before you could get the permit to buy.

VAN DEMAN: How do we stand on production of pressure canners for this year?"

KADDERLY: Around 300,000 new ones have been made since last January 1. That leaves about 45,000 more to be made by the end of the year....

VAN DEMAN: Well, 345,000 new pressure canners can process a lot of food. But there's still urgent need to share and to care for the canners on hand. All summer I've been hearing stories of how neighbors share their canning equipment. And so far I've heard only one with an unhappy ending. Wallace, with your respect for good tools, this couldn't have happened in your household.

KADDERLY: I'm not so sure of that.

VAN DEMAN: This pressure canner I heard about was a very fine pre-war model of heavy aluminum. But the friend who borrowed it from her neighbor didn't realize that it needed to be washed, spick and span, inside and out, when she got through canning. And she forgot that she'd spilled food and a lot of salt into the water as she was doing the canning. She just clamped the lid onto the canner....and returned it with her thanks. And the owner didn't stop to check. The canner looked clean on the outside, so she put it away. When she got it out to use after several months, she found the whole inside pitted and nearly eaten through by the salt and acid in the food. The canner was a wreck....unsafe to use again... a total loss.

KADDERLY: I say the owner of the canner was responsible too. At least partly so. She should have looked that canner all over before she put it away. Made sure it was absolutely clean and dry. And she should have smeared the screw threads with

(over)

vaseline or some kind of oil or grease without any salt in it....to keep them from rusting.

VAN DEMAN: Wallace, you talk as though you'd been reading this folder on how to put the pressure canner on the shelf for the winter.

KADDERLY: No, that's just a carry-over from my canning days.

VAN DEMAN: Anyway, you've hit the first two rules we give here for in-between-use care of the canner. Next is crumple up clean paper and put inside the canner. That's to absorb any odors left in the metal. Then wrap the cover in heavy paper to keep dust out of the pressure gage and valve openings....And finally, turn the cover upside down onto the kettle of the canner to protect the delicate parts.

Also, if the canner has a rubber gasket to help make a tight seal, be extra careful to see that the rubber is absolutely clean and free of grease.

KADDERLY: That's right. Grease standing on rubber softens it.

VAN DEMAN: Well, Farm and Home friends, this new folder is packed full of facts about pressure canners. It gives pictures of the four different kinds and inside and outside views of petcock and safety valve. Whether you're mechanically inclined or not, you'll find it helpful to know how petcock and safety valve work. This folder tells exactly how to operate a pressure canner....If you'd like a copy, just address a post card to Home Economics, U. S. Department of Agriculture, Washington 25, D.C. Ask for the pressure canner folder. **Just three words - pressure canner folder.** And the girls in the mail room will do the rest.